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**MUNICIPAL ORDINANCES, RULES, AND REGULATIONS
PERTAINING TO PUBLIC HEALTH.**

DANVILLE, VA.

Connection with City Water Supply Required when Wells are Unsafe. (Ord. Aug. 26, 1913.)

The owners of all improved and occupied property fronting upon a street along which water mains are laid and maintained by the city or to which property city water is available and is offered to be supplied by the water committee of the city council shall be required, whenever in the opinion of the city health officer the well or spring water available is unsafe for human consumption, to connect the premises in question with and use the water supply provided by the city. Written notice shall be given to such owner by the health officer hereunder, and the owner shall be allowed 20 days after such notice in which to make the connection. When such connections have been made with the city water supply, all such wells shall be filled after like notice from the health officer.

Any persons failing to comply with any of the provisions of this ordinance shall be fined not less than \$2 nor more than \$10 for each day he shall be in default after the expiration of such notice.

LONG BRANCH, N. J.

Milk and Milk Products—Production, Care, and Sale. (Ord. Aug. 26, 1913.)

SEC. 28A. *Classification of milk.*—All milk produced, handled, kept, offered for sale, or delivered in the city of Long Branch shall be graded and labeled in conformity with the following requirements, rules, and regulations:

Grade A—Raw milk.—1. Milk of this grade shall be produced from healthy cows, as determined by the tuberculin test and physical examination by a qualified veterinarian.

2. Milk of this grade shall be produced from dairies that score not less than 70 on the following score card:

SCORE CARD.

Owner or lessee of farm..... P. O. Address..... State.....
Total number of cows..... No. milking..... Gallons of milk produced daily.....
Product is sold by producer in families, hotels, restaurants, stores, to..... dealer.
For milk supply of..... Permit No..... Date of inspection..... 191.....
Remarks:

(Signed) Inspector.

EQUIPMENT.

	Score.	
	Perfect.	Allowed
<i>Cows.</i>		
Health.....	6	
Apparently in good health.....	1	
If tested with tuberculin within a year and no tuberculosis is found, or if tested within 6 months and all reacting animals removed.....	5	
(If tested within a year and reacting animals are found and removed.....)	3)	
Food (clean and wholesome).....	1	
Water (clean and fresh).....	1	
<i>Stables.</i>		
Location of stable.....	2	
Well drained.....	1	
Free from contaminating surroundings.....	1	
Construction of stable.....	4	
Tight, sound floor and proper gutter.....	2	
Smooth, tight walls and ceiling.....	1	
Proper stall, tie, and manger.....	1	
Provision for light; 4 square feet of glass per cow (3 square feet, 3; 2 square feet, 2; 1 square foot, 1; deduct for uneven distribution.).....	4	
Bedding.....	1	
Ventilation.....	7	
Provision for fresh air, controllable flue system.....	3	
(Windows hinged at bottom, 1.5; sliding windows, 1; other openings, 0.5.)		
Cubic feet of space per cow: 500 feet, 3; less than 500 feet, 2; less than 400 feet, 1; less than 300 feet, 0.		
Provision for controlling temperature.....	1	
<i>Utensils.</i>		
Construction and condition of utensils.....	1	
Water for cleaning.....	1	
(Clean, convenient, and abundant.)		
Small-top milking pail.....	5	
Milk cooler.....	1	
Clean milking suits.....	1	
<i>Milk room or milk house.</i>		
Location: Free from contaminating surroundings.....	1	
Construction of milk room.....	2	
Floor, walls, and ceiling.....	1	
Light, ventilation, screens.....	1	
Separate rooms for washing utensils and handling milk.....	1	
Facilities for steam.....	1	
Total.....	40	

METHODS.

<i>Cows.</i>		
Clean.....	8	
(Free from visible dirt.....)	6)	
<i>Stables.</i>		
Cleanliness of stables.....	6	
Floor.....	2	
Walls.....	1	
Ceiling and ledges.....	1	
Mangers and partitions.....	1	
Windows.....	1	
Stable air at milking time.....	5	
Freedom from dust.....	3	
Freedom from odors.....	2	
Cleanliness of bedding.....	1	
Barnyard.....	2	
Clean.....	1	
Well drained.....	1	
Removal of manure daily to 50 feet from stable.....	2	
<i>Milk room or milk house.</i>		
Cleanliness of milk room.....	3	

METHODS—Continued.

	Score.	
	Perfect.	Allowed.
<i>Utensils and milking.</i>		
Care and cleanliness of utensils.....	8
Thoroughly washed.....	2
Sterilized in steam for 15 minutes.....	3
(Placed over steam jet, or scalded with boiling water.....)	2
Protected from contamination.....	3
Cleanliness of milking.....	9
Clean, dry hands.....	3
Udders washed and wiped.....	6
(Udders cleaned with moist cloth, 4; cleaned with dry cloth or brush at least 15 minutes before milking.....)	1
<i>Handling the milk.</i>		
Cleanliness of attendants in milk room.....	2
Milk removed immediately from stable without pouring from pail.....	2
Cooled immediately after milking each cow.....	2
Cooled below 50° F.....	5
(51° to 55°, 4; 56° to 60°.....)	2
Stored below 50° F.....	3
(51° to 55°, 2; 56° to 60°.....)	1
Transportation below 50° F.....	2
(51° to 55°, 1; 56° to 60°.....)	1
(If delivered twice a day, allow perfect score for storage and transportation.)		
Total.....	60

Equipment..... Methods..... Final score.

NOTE 1.—If any exceptionally filthy conditions are found, particularly dirty utensils, the total score may be further limited.

NOTE 2.—If the water is exposed to dangerous contamination, or there is evidence of the presence of a dangerous disease in animals or attendants, the score shall be 0.

3. All persons who come in contact with the milk must exercise scrupulous cleanliness and must not harbor the germ of typhoid fever, tuberculosis, diphtheria, or other infectious diseases liable to be conveyed by milk.

4. Unless otherwise authorized by resolution of the board of health the milk shall be delivered to the consumer only in bottles or single-service containers.

5. It shall contain less than 100,000 bacteria per cubic centimeter.

6. The caps or labels of all containers holding milk of this grade shall be white and contain the words "Grade A, raw inspected" in large, bright black type.

7. All milk of this class shall contain not less than 3 per cent of milk fats and 11.50 of total solids.

Grade B—Raw inspected milk.—1. Milk of this grade shall be produced from healthy cows, as determined by the tuberculin test and physical examination by a qualified veterinarian.

2. Milk of this grade shall be produced from dairies that score not less than 60 on the score card hereinbefore set forth.

3. All persons who come in contact with the milk must exercise scrupulous cleanliness and must not harbor the germs of typhoid fever, tuberculosis, diphtheria, or other infectious diseases liable to be conveyed by milk.

4. Unless otherwise authorized by resolution of the board of health in writing, milk shall be delivered to the consumer only in bottles or single-service containers.

5. It shall contain not over 300,000 bacteria per cubic centimeter.

6. The caps or labels of all containers holding milk of this grade shall be white and contain the words "Grade B, raw inspected," in large, bright green type.

7. All milk of this class shall contain not less than 3 per cent of milk fats.

Grade C—Raw inspected milk.—Milk of this grade shall conform to all the requirements of grade B—Raw inspected milk, except that the bacteria count shall be between 300,000 and 600,000.

Grade B—Pasteurized milk.—1. Milk of this grade shall be produced from cows free from diseases as determined by physical examination.

2. Milk of this grade shall be produced from dairies that score not less than 60 on score card adopted herein.

3. Milk of this grade after pasteurization shall be placed in sterilized containers (if not pasteurized in such containers) and shall be cooled at once to 60° F. and kept at or below that temperature until delivered to the consumer; provided, however, that this paragraph shall not affect this temperature at which milk while in transportation by the common carrier is kept, if refrigerator cars are not provided.

4. Milk of this grade shall not contain more than 1,000,000 bacteria per cubic centimeter before pasteurization and more than 50,000 bacteria per centimeter after pasteurization, when delivered to the consumer.

5. Pasteurized milk shall be delivered to the consumer within less than 36 hours after pasteurization.

6. The repasteurization of milk is prohibited.

7. Milk shall be pasteurized according to the rules and regulations relating to pasteurized milk as set forth in section 28P of this ordinance.

8. The caps and labels of all containers holding grade B pasteurized milk shall be white and shall contain the word "Pasteurized" in large, green type, together with the hour and the day when pasteurization was completed, the place where pasteurization was performed, and the name of the person, firm, or corporation performing the pasteurization.

9. Unless otherwise authorized by resolution of the board of health, milk shall be delivered to the consumer only in bottles or single-service containers.

SEC. 28B. *Classification of cream.*—All cream produced, handled, kept, or offered for sale or delivered in the city of Long Branch shall be graded and labeled in conformity with the following requirements, rules, and regulations:

Grade A.—1. Cream of this grade shall be produced in accordance with the requirements for grade A inspected milk.

2. Cream of this grade shall contain less than 300,000 bacteria per cubic centimeter.

3. The caps or labels of all containers holding cream of this grade shall be white and contain the words "Grade A cream" in large, black type.

Grade B.—1. Cream of this grade shall be produced in accordance with the requirements for grade B milk.

2. Cream of this grade shall contain less than 900,000 bacteria per cubic centimeter.

3. The caps or labels of all containers holding cream of this grade shall be white and contain the words "Grade B cream" in large, bright green type, and when pasteurized shall be labeled "Pasteurized."

Any person violating any of the provisions of this section shall, upon conviction thereof, forfeit and pay a penalty of \$25 for each offense.

SEC. 28C. The grade into which a milk falls shall be determined bacteriologically by at least five consecutive bacterial counts, taken over a period of not less than one week nor more than one month, and at least 80 per cent of the test must fall below the limit set for the grade for which the classification is desired: *Provided, however,* That the failure of the inspector in first instance to make such tests shall not prohibit the dealer from selling such milk.

SEC. 28D. *General provisions.*—1. No person shall bring into the city for sale, or shall sell, offer for sale, expose, or deliver any milk kept at a temperature exceeding 60° F.: *Provided, however,* That this paragraph shall not affect the temperature at which milk while in transportation by the common carrier is kept if refrigerator cars are not provided.

2. Any person violating any of the provisions of this section shall, upon conviction thereof, forfeit and pay a penalty of \$25 for each offense.

SEC. 28E. *Cream*.—1. No person shall bring into the city for sale, or shall sell, offer for sale, or expose or deliver any cream unless such cream is produced from milk which must conform to all the rules and regulations of this code relating to milk, nor unless such cream be kept at or below 60° F., free from foreign substances and sediment: *Provided, however*, That this paragraph shall not affect the temperature at which milk while in transportation by the common carrier is kept if refrigerator cars are not provided.

2. Any person violating any of the provisions of this section shall, upon conviction thereof, forfeit and pay a penalty of \$25 for each offense.

SEC. 28F. *Skimmed milk*.—1. No person shall bring into the city for sale, or shall sell, or offer, or expose for sale any so-called skimmed milk containing less than 8.25 per cent of milk solids.

2. Any person violating any of the provisions of this section shall, upon conviction thereof, forfeit and pay a penalty of \$25 for each offense.

SEC. 28G. *Licenses*.—1. That section 28 of sanitary code be amended by adding the words "and cream" after the word "milk."

2. The grade or grades of milk to be handled or sold shall be specified in the written application for license.

3. Every conveyance used for the storage and delivery of milk to the common public shall bear the owner's name, milk license number, and business address in uncondensed gothic characters at least 2 inches in height so that they may be seen on either side of the conveyance.

4. All stores in which milk is handled shall be provided with a suitable room or compartment in which the milk shall be kept. Said compartment shall be clean and shall be so arranged that the milk will not be liable to contamination of any kind.

5. Milk to be consumed off the premises must be sold from stores only in the original unopened package.

6. Revocation of a permit may ensue for violation of any of the rules and regulations of the department of health.

Any person violating any of the provisions of this section shall, upon conviction thereof, forfeit and pay a penalty of \$25 for each offense.

SEC. 28H. *Sanitary requirements for production of raw milk; cow stables*.—1. No person shall sell or deliver or have in possession for sale or delivery or offer or expose for sale with intent to sell any milk or cream unless the same be produced, stored, and transported in accordance with the requirements as hereinafter set forth.

2. Cow stables shall be used for no other purpose than for the keeping of cows, and shall be light, well ventilated, and clean.

3. The floors, sidewalks, and ceilings shall be tight, and clean, and free from cobwebs and dirt.

4. The gutters shall be water-tight.

5. The stable and surroundings shall be kept free from manure and all accumulations that may have any injurious effects upon the milk therein produced.

6. All manure shall be removed daily from stable and disposed of, so as not to be a source of danger to the milk either as furnishing a breeding place for flies or otherwise.

7. Horse manure shall not be used in the cow stable for any purpose.

SEC. 28I. *Milk room*.—1. Every milk farm shall be provided with a milk room that is clean, light, and well screened. It shall be used for no other purpose than for the cooling, bottling, and storage of milk and the operations incident thereto.

2. The floors shall be of cement or other nonabsorbent material, properly graded and drained.

3. It shall be provided with a means for sterilization of bottles, cans, and utensils unless the milk is sent to a bottling plant, in which case the container shall be sterilized at the plant.

4. The storage tanks and water contained therein shall be kept clean at all times.

SEC. 28J. *Cows*.—1. A physical examination of all cows shall be made at least once every 12 months by a competent veterinarian.

2. Every diseased cow shall be removed from the herd at once and no milk from such cows shall be offered for sale.

3. The tuberculin test, except as qualified in section 28P, paragraph 2, shall be applied at least once every six months by a competent veterinarian unless on the last previous test no tuberculosis was present in the herd or herds from which new cows were obtained, in which case the tests may be postponed an additional six months.

4. No new cows shall be added to a herd until they have passed a physical examination and the tuberculin test.

5. Cows shall be clean at time of milking.

6. Certificates and charts showing the results of all physical examinations of cows and tuberculin tests shall be filed with the Long Branch board of health within 10 days of such examinations.

SEC. 28K. *Employees*.—1. All employees connected in any way with the production and handling of milk shall be personally clean and shall wear clean outer garments.

2. Milking shall be done only with dry hands.

SEC. 28L. *Utensils*.—1. All utensils, containers, and apparatus with which milk comes in contact shall be thoroughly washed and then sterilized, and no milk utensil or apparatus shall be used for any other purpose than that for which it was designed.

2. All metal containers and piping shall be maintained in clean condition at all times, the piping shall be smooth on the inside, and in sections short enough to be taken apart and cleaned with a brush.

3. No milking pails with openings greater than 8 inches in diameter shall be used.

4. In any dwelling where communicable disease exists no milk in bottles or cans shall be delivered, but shall be transferred to closed receptacle furnished by consumer.

SEC. 28M. *Milk*.—1. It shall not be strained in the cow stables, but shall be removed to the milk room as soon as it is drawn from the cow.

2. It shall not be tested by taste at any bottling plant, milk house, or other place in any way that may render it liable to contamination.

3. It shall not be stored in or sold from a living room or from any other place which might render it liable to contamination.

4. It shall contain no visible foreign material.

5. The first streams (fore milk) from each test shall be rejected.

6. No bottle shall be filled, capped, or recapped outside the building regularly used for this purpose.

7. The revocation of a permit may ensue upon repeated conviction of the holder thereof of the violation of any section of the Sanitary Code relating to the adulteration of milk of any grade or designation.

SEC. 28N. *Receiving stations and bottling plants*.—1. They shall be clean, well screened and light, and shall be used for no other purpose than the proper handling of milk and the operations incident thereto.

2. They shall have smooth, impervious floors, properly graded and drained, of some material.

3. They shall be equipped with hot and cold water.

4. Ample provision shall be made for the sterilization of all utensils, and no empty milk containers shall be sent out until after such sterilization.

5. All utensils, piping, and receptacles in which milk is contained or kept shall be kept clean and shall be sterilized daily.

SEC. 28O. *General regulations*.—1. Local score card shall be used, and no milk from a dairy that scores below 60 on such card shall be sold in the city of Long Branch.

2. Every place where milk is produced or handled and every conveyance used for transportation of milk shall be clean.

3. The license or permit shall be kept posted in a conspicuous place in every establishment for the operation of which a milk license or permit is required.

4. No milk license or permit shall at any time be used by any person other than the one to whom it is granted.

5. Scalding with boiling water or steaming steam shall be deemed sterilization within the meaning of this ordinance.

6. Ice used for cooling purposes shall be clean and uncontaminated.

SEC. 28P. *Pasteurization of milk.*—1. Milk to be pasteurized shall be heated to a temperature of not less than 140° F. and not more than 150° F. for not less than 20 minutes. Said milk shall be cooled immediately to 60° F., or below and kept at or below that temperature.

2. Requirements for the production of milk for pasteurization are the same as for the production of raw milk, except section 28J, paragraph 3, relating to the tuberculin test, which shall not apply to cows from which pasteurized milk is supplied.

Any person violating any of the provisions of sections 28H, 28I, 28J, 28K, 28L, 28M, 28N, 28O, and 28P shall, upon conviction thereof, forfeit and pay a penalty of \$25 for each offense.

SEC. 28Q. The word "person" whenever used in this ordinance shall mean a person, company, or corporation; an act of any agent or servant shall be deemed to be the act of the principal or employer.

LOS ANGELES, CAL.

Milk Depots—Location of. (Ord. 26826 N. S., Jan. 29, 1913.)

SECTION 1. It shall be unlawful for any person, firm, or corporation to erect, construct or maintain, or to cause or permit to be erected, constructed, or maintained, any milk depot or any building or other structure used or intended to be used for the purpose of receiving, storing, exchanging, delivering, or selling any milk, cream, buttermilk, skimmed milk, pasteurized milk, condensed or evaporated milk, or condensed or evaporated skimmed milk in that portion of the city of Los Angeles established and declared to be a residence district by the provisions of ordinance No. 22798 (new series), approved June 17, 1911.

SEC. 2. For the purpose of this ordinance a milk depot is defined to be any lot or parcel of land, or any building or other structure which is used wholly or principally for the purpose of receiving, storing, exchanging, delivering, or selling, in any form or manner, any milk, cream, buttermilk, skimmed milk, pasteurized milk, condensed or evaporated milk, or condensed or evaporated skimmed milk, which milk, cream, buttermilk, skimmed milk, pasteurized milk, condensed or evaporated milk, or condensed or evaporated skimmed milk, or any of which is not produced upon such premises.

SEC. 3. Any person, firm, or corporation violating any of the provisions of this ordinance shall be deemed guilty of a misdemeanor, and upon conviction thereof shall be punishable by a fine of not more than \$500 or by imprisonment in the city jail for a period not exceeding six months, or by both such fine and imprisonment.

Each such person, firm, or corporation shall be deemed guilty of a separate offense for every day during any portion of which any violation of any provision of this ordinance is committed, continued, or permitted by such person, firm, or corporation, and shall be punishable therefor as provided by this ordinance.

Meat—Inspection at Slaughterhouses Required. (Ord. 27657 N. S., May 29, 1913.)

SECTION 1. That section 1 of ordinance No. 24982 (new series), entitled "An ordinance regulating slaughterhouses, the slaughtering of animals for food, and the sale of meats," approved May 1, 1912, be, and the same is hereby, amended so as to read as follows:

"SECTION 1. It shall be unlawful for any person, firm, or corporation to sell, have, keep, or expose for sale for human food, or to have in possession the flesh of any